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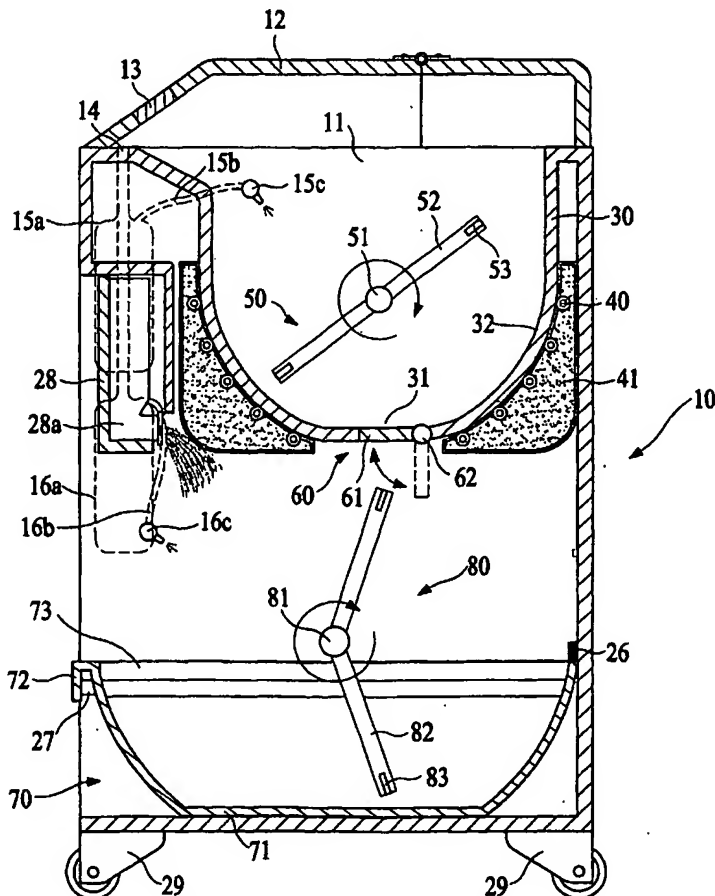
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(54) Title: **ROASTER FOR SEASONING MARINE ALGAE**



(57) Abstract: The present invention relates to a roaster for seasoning marine algae having objects of maintaining seaweed's original flavor and taste by preventing seasonings and raw material from sticking to the inner surface of a frying portion while its operation; making easy the cleaning of the roaster after operation; minimizing extra work generated by changing the inner frying portion; and improving the quality of the operation by decreasing the height of the roaster.